

# LUNCH MENU

## APPETIZERS

### SOUP OF THE DAY

\*Vegan / Vegetarian

Prepared freshly every day.  
Please ask server for details.

Served with homemade brown bread.

(1, 15)

**€6.80**

### DEEP FRIED CRISPY CALAMARI

Deep fried calamari dusted in sriracha  
seasoned flour served with seasonal leaf  
salad, sweet chilli & garlic aioli.

(2, 3, 4, 5, 7, 8, 13, 15)

**€14.55**

### THE CHURCH CHICKEN WINGS

Great to share or add fries for main course,  
topped with toasted sesame seeds  
and scallions. Choose from  
Louisiana hot sauce or Mango & Lime.

(1, 4, 7, 9, 12, 13)

**€17.15**

### ROARINGWATER BAY MUSSELS

\*Coeliac Friendly

Fresh from Co. Cork with a white wine  
& garlic cream sauce and toasted bread.

(2, 3, 7, 13, 14, 15)

**€14.00**

Large portion for sharing or mains . . . . . €17.65

### IRISH COLD SMOKED SALMON

Marinated fennel, Tipperary cream cheese,  
dill and chive oil and Guinness brown bread.

(1, 2, 5, 7, 9, 13, 15, 17, 18)

**€16.50**

## SALADS

### ROASTED CROCKNECK PUMPKIN & GOAT CHEESE SALAD

Smoked almonds, radicchio, chicory,  
cumin & tahini dressing.

(7, 9, 10, 12, 13, 19)

**€16.60**

### GRILLED COURGETTE & FRIED CHICKPEA SALAD

Roasted walnuts, rocket, slow roasted tomato.

(10, 13, 16)

**€16.60**

Add a breast of grilled chicken. . . . . €5.00

Add some delicious pan fried prawns. . . €6.00

## VEGAN OPTIONS

### ULTIMATE VEGAN BURGER

Served on a vegan bap, mature cheddar  
alternative, crispy onions, cos lettuce &  
Ballymaloe relish.

(1, 2, 9, 12, 13, 15)

**€18.20**

## HOUSE SPECIALITIES

### TRADITIONAL IRISH WICKLOW LAMB STEW

Our traditional Irish stew served with slow  
cooked tender Wicklow lamb,  
carrots, celery & potatoes.

(1, 13, 14)

**€18.20**

## FROM THE SEA

### MARKET FRESH FISH & CHIPS

Fresh beer battered fresh Irish Cod served  
with chips, mushy peas & tartar sauce.

(1, 2, 4, 5, 7, 9, 13, 14, 15)

**€20.25**

## SANDWICHES

### SLOW ROASTED BEEF SANDWICH

Horseradish aioli, seasoned crispy onions,  
red onion and ale jam & watercress salad.

(1, 2, 4, 7, 9, 13, 15)

**€12.45**

### CRISPY CHICKEN SANDWICH

Mustard and honey mayo & kale salad.

(1, 2, 4, 7, 9, 13, 15)

**€12.45**

### HOMEMADE PORCHETTA SANDWICH

Rocket and pine kernels pesto,  
pickled red onions & sundry tomato salsa.

(1, 2, 7, 10, 13, 15)

**€12.45**

## BURGERS

### 8oz PRIME IRISH BEEF BURGER

Cooked on our chargrill with Coughlan's  
sprouted rye sourdough bun, matured Irish  
cheddar, truffle aioli, Oakpark streaky bacon,  
tempura battered onion rings & chips.

(1, 2, 4, 7, 9, 12, 13, 14, 15)

**€18.70**

### BUTTERMILK FRIED CHICKEN BURGER

Buffalo mayo, avocado, lettuce, carrot salad,  
roasted garlic & parmesan aioli with chips.

(1, 2, 4, 7, 9, 12, 13, 15)

**€18.70**

## SIDES

### FRIES (13)

**€5.50**

### SEASONAL HONEY ROASTED VEGETABLES

(7, 13)

**€6.50**

### WATERCRESS, RED CABBAGE, CARROT & EDAMAME BEANS SIDE SALAD

(2, 9, 12, 13)

**€5.95**

### BUTTERY MASH POTATO (7)

**€5.95**

## OYSTERS

Our oysters are delivered daily  
& shucked to order by our skilled chefs,  
so they arrive to your table as fresh,  
tasty and as quickly as possible.

We serve your Oysters with our  
house made green apple mignonette  
& traditional mignonette  
with spicy tabasco sauce which  
can be added as you please & lemon.  
We recommend Guinness as an  
accompaniment for your Oysters.

(8, 14)

Small (4) **€16.65**

Large (8) **€33.50**

Dozen **€50.00**

[www.carlingfordoystercompany.ie](http://www.carlingfordoystercompany.ie)

Tag us on Social Media

# #TheChurchDublin

"Surf & Turf" and "Add Chicken" is inclusive  
of salads, curry, and fried rice only and  
cannot be added to other dishes.

10% service charge added to groups of 8 or more.  
This is distributed entirely to your waiter.  
We cannot offer split billing on tables.

We have provided an allergen guide  
to the best of our knowledge and that of  
our ingredients, recipes & suppliers.

Due to the nature of our kitchen, we cannot  
guarantee that all items are allergen free.  
Full allergen guide available at reception.

## LIST OF ALLERGENS

1 Celery	11 Peanuts
2 Gluten	12 Sesame seeds
3 Crustaceans	13 Soya
4 Eggs	14 Sulphur dioxide
5 Fish	15 Wheat
6 Lupin	16 Walnuts
7 Lactose	17 Oats
8 Mollusc	18 Barley
9 Mustard	19 Almonds
10 Nuts	20 Coconut

**LIVE TRADITIONAL IRISH MUSIC & DANCING**  
**7 DAYS A WEEK FROM 6PM**

# THE CHURCH CAFÉ | BAR

## DRINKS MENU

### BOTTLES

#### BEER & LAGER

Corona (6)	330ml (4.5%)	€7.10
Desperado (6)	330ml (5%)	€6.55
Heineken (6)	330ml (4.3%)	€6.45
Coors Light (6)	330ml (4.3%)	€6.45
Budweiser (6)	330ml (4.3%)	€6.45
Erdinger (6)	500ml (5.3%)	€7.50
Tiger (6)	500ml (4.8%)	€7.50

#### CIDER

Kopparberg Strawberry & Lime (9)	568ml (4%)	€8.00
Kopparberg Mixed Fruit (9)	568ml (5.3%)	€8.00
Bulmers (9)	568ml (4.5%)	€8.00
Bulmers Light (9)	568ml (4.5%)	€8.00

#### ALE

O'Hara's 51st State IPA (6)	500ml (6%)	€7.70
O'Hara's Dry Hopped IPA (6)	500ml (5.2%)	€7.70
O'Hara's Red Ale (6)	500ml (5.2%)	€7.70

#### ALCOPOPS

West Coast Cooler Original (6)	250ml (4%)	€7.45
West Coast Rosé (9)	250ml (4%)	€7.45

#### NON-ALCOHOLIC BEERS

Guinness 0.0 (6)	(0%)	€6.05
Erdinger (6)	500ml (0%)	€6.80
Heineken 0.0 (6)	335ml (0%)	€6.80
Kopparberg 0.0 (9)	500ml (0%)	€6.80

#### GLUTEN FREE BEER

Estrella Galicia	335ml	€7.10
Hollows & Fentimans Ginger Beer	500ml (4.8%)	€8.00

### COCKTAILS

#### - CLASSIC COCKTAILS -

**THE CHURCH MARTINI** €15.00  
Our signature cocktail made with vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with prosecco.

**ESPRESSO MARTINI** €15.00  
A refreshing blend of hazelnut liqueur, vanilla vodka & freshly brewed Artisan espresso.

**BLOODY MARY** €15.00  
Our take on the classic using Ketel One Vodka, Tabasco, Worcestershire sauce, fresh lime, sea salt & freshly ground pepper.

**MOJITO** €15.00  
Pampero Blanco White Rum, lime juice & sugar syrup, stirred with fresh mint & lightly kissed with soda water. Classic or mixed with: Strawberry, Passionfruit, Mango or Raspberry

**THE CHURCH FROZEN DAIQUIRI** €15.00  
A classic made using Pampero Blanco White Rum, coming in a delicious variety of fruity flavours. Choose from: Strawberry, Passionfruit, Mango or Raspberry

**WHISKEY SOUR** €15.00  
Jameson Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters.

**MARGARITA** €15.00  
Tequila Blanco, Cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim.

**BRAMBLE** €15.00  
Classic mix of Tanqueray gin, Crème de Cassis, lemon juice & sugar syrup with a delicious twist of muddled raspberries & cucumber.

**CAIPIRINHA** €15.00  
Cachaca sugarcane rum churned with lime juice & sugar syrup. Classic or mixed with fruity flavours. Choose from: Strawberry, Passionfruit, Mango or Raspberry

#### - SIGNATURE COCKTAILS -

**PINK LADY** €15.00  
Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters.

**RASPBERRY COLLINS** €15.00  
Tanqueray gin, raspberry purée, Limoncello, fresh lemon juice & Aperol, topped off with soda water.

**PEACHY BLINDER** €15.00  
One of our most popular drinks. A delicious blend of sweetness from peach schnapps, peach purée & lemonade with Jameson Irish whiskey & lemon juice.

**OLD FASHIONED** €15.00  
A take on the classic - Bulleit Bourbon, sugar syrup, Angostura bitters with an orange twist.

**CHURCH COOLERS** €14.00  
A deliciously refreshing cocktail with Smirnoff vodka. Choose your favourite flavours: Strawberry & Mango, Watermelon & Apple, Raspberry & Apple

#### - PROSECCO COCKTAILS -

**GLASS OF PROSECCO** €9.50

**PROSECCO ROYALE** €11.00  
Crème de Cassis topped with Prosecco.

**BELLINI** €11.00  
Peach purée topped with Prosecco.

**MIMOSA** €11.00  
Orange juice topped with Prosecco.

*Don't See  
Your Favourite?*

If you have any cocktail preferences please inform your server and our mixologists will create the perfect blend to meet your ideal mix. Supplemental charge may apply.

### SPRITZERS

**RASPBERRY SPRITZ** €14.00  
Smirnoff Raspberry, raspberry purée & Prosecco topped with soda water.

**MANGO SPRITZ** €14.00  
Smirnoff Mango, mango purée & Prosecco topped with soda water.

**BLOOD ORANGE SPRITZ** €14.00  
Cynar, Apricot Brandy, blood orange syrup & Prosecco topped with soda water.

**PASSION FRUIT SPRITZ** €14.00  
Lillet Blanc, passion fruit purée & Prosecco topped with soda water.

**STRAWBERRY SPRITZ** €14.00  
Lillet Rosé, strawberry purée & Prosecco topped with soda water.

**WATERMELON SPRITZ** €14.00  
Cochi, watermelon syrup & Prosecco topped with soda water.

**APEROL SPRITZ** €14.00  
Aperol & Prosecco topped with soda water.

**ASK YOUR SERVER  
ABOUT OUR  
FULL DRINKS MENU**

**PLANNING  
A PARTY?**

**ASK OUR STAFF ABOUT OUR RANGE OF OPTIONS  
FOR BOTH PRIVATE & RESERVED AREAS IN THE BAR**

#### LIST OF DRINKS ALLERGENS

1. Crustaceans, 2. Fish, 3. Molluscs, 4. Peanuts, 5. Nuts, 6. Cereals & Gluten (wheat), 7. Milk, 8. Soybean, 9. Sulphur Dioxide, 10. Sesame, 11. Eggs, 12. Celery, 13. Lupin, 14. Mustard

The Church Cafe Bar,  
Junction of Mary & Jervis Street, Dublin 1  
Phone +353 (0)1 828 0102  
Email [reservations@thechurch.ie](mailto:reservations@thechurch.ie)  
[www.thechurch.ie](http://www.thechurch.ie)

